Stoller
FAMILY ESTATE

## 2019 WILLAMETTE VALLEY PINOT NOIR

$25 SRP | CASES PRODUCED: 7,020

WINE OVERVIEW
Sourced from a collection of premier sites in the Willamette Valley, this wine is designed to embody the spirit of the region.

Showcasing a myriad of Pinot Noir clones and Willamette Valley AVAs, this wine spent almost a year of élevage. The result is an approachable wine that can be enjoyed during its youth.

The nose is dark and earthy, with notes of sandalwood, bramble, and black cherry. The palate is structured by fine-grain tannins that lift vibrant red fruit flavors through the finish.

HARVEST OVERVIEW
The 2019 vintage was a return to a classic Oregon growing season. Bud break, bloom, lag phase, and harvest dates all fell within days of the 2013 and 2014 vintages. Our estate crop set on target with expected levels for all varieties. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.

| | |
|---|---|
| Bottled | Summer 2020 |
| T.A. | 5.31 g/L |
| pH | 3.65 |
| Alcohol | 13/5% |
| Cooperage | 15% New, 85% Neutral |

16161 NE MCDOUGALL RD, DAYTON, OR 97114
STOLLERFAMILYESTATE.COM | 503.864.3404

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